

# canadian camping

## FOOD PURCHASING AT CAMP

### PURCHASING

The topic of purchasing is a very complex one, I have had a slogan for the last few years; "what you can buy today, you cannot buy tomorrow." For example - coffee. I bought a whole year's supply of coffee in June '76. That coffee, just sitting on the shelf, has made almost 100%. Do you recall the sugar prices of a while ago? The writing was on the wall, but I wonder how many bought sugar at \$21 per bag and how many paid \$91 at peak price? If I'm correct that's 300%, and that kind of expense can save or ruin your operation.

Buy direct. Presently. I'm dealing with 25 companies. I keep charts from year to year on each company by each month.

One other very important thing on buying; as I mentioned, I am dealing with 25 companies, and I never, ever turn a salesman away. I always listen to him. He might have a special in which I might be interested. Ask him to quote his specials. Don't let him think he's giving you a special deal. He isn't. You're buying. You have to make a decision right then and there about whether that price is right. It isn't accidental that different companies have entirely different sized packaging and that they try to convince you that they are cheaper than their competitors. You have to convert ounce by ounce and pound by pound

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SUITE 203, 102 EGLINTON AVENUE EAST • TORONTO, ONTARIO M4P 1E1  
TELEPHONE (416) 488-7345

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February 1978

# A Director's Checklist

by Eanswythe Flynn

We hope all camp directors are clipping these articles for their scrap book of reminders. You will recall that in the October and December Newsletters, we reprinted lists of suggested duties for November through February. Here are Mrs. Flynn's "musts" for March.

## MARCH

Last call to complete income tax forms. Work closely with bookkeeper and auditor.

Check fire extinguishers; have a company specializing in safety equipment (or the local Fire Department) look over each one see that the pressure gauge is operating and the tank full. Consider purchase of further extinguishers and ask camp maintenance man to check fire hoses, nozzles and attachments.

Discuss with dietician or cook new menus or new ways of serving food. Consider use or non-use of margarine and skim milk in the general camp menu, for table use, that is.

If staff has been hired, or if a high percentage of last year's staff is returning, this is the time to hold first meetings.

Perhaps your job analyses are not expressed as well as they should be. Review these as well as the staff manual.

Interview as many as possible in the way of prospects for vacant positions; avoid that last minute panic.

If it is possible to get in to the camp property, do so, for the first examination of property, equipment, beaver and mouse damage, ice and frost damage to docks, steps, tent platforms, etc.

Outline necessary tree planting you would like to do this spring. Ask advice of local tree experts or the Ministry of Natural Resources.

Keep in touch with your provincial camping association for any changes in legislation such as labour regulations, Unemployment Insurance, salary scales, fees for canoe trippers in provincial parks, etc.

Attend camping conferences, seminars and regular meetings of the camping fraternity whenever they are offered. Don't miss one!

See that arrangements are made with the Royal Life Saving Society about clinics and courses for waterfront staff attendance.

Keep abreast of market prices on all equipment, food and supplies, to keep the summer budget in line. Compare prices. See that you are getting the best possible values and this includes regular deliveries and general good service in order to relieve worry.

## canadian camping

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### SUBSCRIPTION RATES

1 year \$5.00  
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and then you will find who is cheaper.

Buy carefully. don't buy poor quality. For example, a couple of years ago I received a very odd-looking shipment of weiners. I got on the phone right away. The company apologized and said they would never have sent that shipment to me - it was meant for the hospital! Make sure that when you buy, and especially if you buy a large quantity at a very special price, that you either buy it with the option of returning it if you don't like it or that you buy a small amount, say ten or fifteen pounds, cook it thoroughly and then order the larger amount when you are sure it is what you want. Don't jump ahead and buy just because it is a fantastic price.

The success of your operation also depends on checking the garbage every day. Check to see how heavy that garbage bag is. Be watchful that the amount of "waste" does not increase during the summer due to careless food handling by the staff.

Help the supplier. Some people are very unreasonable. They order five pounds of this or that when they run out, and want it sent down right away. Don't make an extra trip for the truck. It costs the supplier, so I have been told, \$15 to stop the truck. Somebody is going to have to pay that \$15 and it isn't going to be the supplier. If you play ball with the supplier, he will look after you very well. However, nothing is free.

While I am speaking of phoning and ordering, make sure you don't add extra expenses. Most companies now have "Call Collect" policies, so when I say don't add extra expense I mean don't realize ten minutes after the call that you forgot to order something and call again twenty minutes later. Make sure, when you know the salesman is coming in that you have the order ready. However, if you have a complaint and must call, make doubly sure that you call collect.

### INVENTORY

If you are buying in bulk, you will have to carry a large inventory. Some of my colleagues are against bulk buying because they feel it is an extra headache to control the inventory. Presently, I have at least \$35,000 or \$40,000 in-

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ventory in my storeroom and I have no problem with this. I don't lose a pound of coffee or a pound of butter.

Don't try to save a couple of dollars on your staff or your cook. If you want top-notch employees, you are going to have to pay the price. Make sure your staff is busy. Don't ask the impossible from your staff, but make sure they do a full days work. I have never had any problem with the staff when they are busy. The complaining always starts when they have nothing to do and have the time to pick on each other.

### MENUS

In drawing up menus, you have to be very flexible. Keep any likes and dislikes in mind. NO ROTATING MENUS. I cannot press this point strongly enough. It is much easier to have a rotating menu because you make it up once and then have it for the next few years. But, the kids coming into the dining room will know that the first Wednesday is macaroni and cheese, the first Saturday is spaghetti and so on. I plan the menu every week and, besides avoiding having the children know the menu, It helps the food costs, because I'm not pushed to serve roast pork because the menu says roast pork. There are many other items I can serve which may be more reasonable that week. Likes and dislikes are funny things. With the same group of people of the same age, the tastes can change from year to year.

Don't cook food that you can't utilize afterwards. When you feed on demand it is unavoidable having left-overs. So, plan on your menu to use the left-overs the next day of the day after. Save food, but use it while it is still good.

On your menus, and especially on tripping menus at camp, you can save quite a lot by buying in bulk. Don't let your tripping director influence you, even if he has been doing it his way for fifteen years. If you are running the food service he is going to change. His job is to make sure the kids have a good route, your job is to make sure the kids have good food at the best possible price. If he has to open a five pound package of juice crystals and re-package it into five smaller packages, point out why and have him do it. Don't buy the two-ounce or three-ounce packages or whatever, because you have no idea how much you are paying for that packaging. Some items I would go along with having individual packages, especially is it is a long canoe trip, but I would say that 75% of the food could come from the kitchen and not the trip room and be bulk packaged.

Finally, I would like to suggest - visiting other camps. This is really worthwhile. You always learn something. From some I have learned not to make the same mistakes, and that is an equally important lesson.

To some it up. I would briefly mention that budgeting, purchasing and menu planning are very complex. It means dedication, somebody who doesn't watch the time, and who is available when he thinks he ought to be. Be sure you are there when a big delivery comes. Examine your merchandise quality and quantity-wise. Drivers very often make mistakes and it's always ten pounds of bacon or a case of salmon. Today, as you know, suppliers have written on the invoice that, once the truck pulls out, they are no longer responsible. Mind you, if you are honest and fair with them, they will be honest and fair with you. I have phoned and received credit with no questions asked. However, occasionally some smaller company will try to make mistakes in their favour. When this happens, simply tell them you are sorry that the

(cont. on page 5 )



**TRAVEL FOR FRIENDSHIP...  
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Open House Canada invites anyone between the ages of 14 and 22 to discover Canada, its geography, its people; to meet other young people like themselves in another part of Canada and visit them for a minimum of 5 days either in a group or as an individual ... and Open House Canada will pay the fare

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"Canada is your land and this is your chance to see it."

### Purchasing, Budgeting ...

(cont. from page 4)

mistakes always seem to be with their company, and don't deal with them again.

Being aware of good buys, long range changes in price, flexibility in menus and, careful supervision of staff will help make for a successful, satisfying summer for the kids and for the camp.

Mr. Elmer Bogyay, is food manager at Trinity College Schools

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"When angry, count ten before you speak; if very angry, a hundred."

- T. Jefferson

"Education covers a lot of ground, but does not cultivate it."

Anon.

### OPEN HOUSE CANADA

It was originally hoped that the C.C.A. could initiate a program utilizing the travel arrangements offered by Open House Canada. Unfortunately, this was not possible, but the above notice is included in this Newsletter in case individual camps wish to participate.

It's not work to walk.  
So why not walk to  
work?



### THE INDIAN'S CREED

1. While he believed in many gods, he accepted the idea of one Supreme Spirit, who was everywhere all the time; whose help was needed continually, and might be secured by prayer and sacrifice.
2. He believed in the immortality of the soul, and that its future condition was to be determined by its behavior in this life.
3. He revered his body as the sacred temple of his spirit; and believed it his duty in all ways to perfect his body, that his earthly record might be better.
4. He believed in the subjection of the body by fasting, whenever it seemed necessary for the absolute domination of the spirit; as when, in some great crisis, that spirit felt the need for better insight.
5. He believed in reverence for his parents, and in old age supported them, even as he expected his children to support him.
6. He believed in the sacredness of property. Theft among Indians was unknown.
7. He believed in cleanliness of body.
8. He believed in purity of morals.
9. He believed in speaking the truth, nothing but the truth. His promise was absolutely binding. He hated and despised a liar, and held all falsehood to be an abomination.
10. He believed in beautifying all things in his life.  
  
He had a song for every occasion - a beautiful prayer for every stress. His garments were made beautiful with painted patterns, feathers, and quill work. He had dances for every fireside. He has led the world in the making of beautiful baskets, blankets, and canoes; while the decorations he put on lodges, weapons, clothes, dishes, and dwellings, beds, cradles, or grave-boards, were among the countless evidences of his pleasure in the beautiful, as he understood it.
11. He believed in the simple life.  
  
He held, first, that land belonged to the tribe, not to the individual; next, that the accumulation of property was the beginning of greed that grew into monstrous crime.
12. He believed in peace and the sacred obligations of hospitality.
13. He believed that the noblest of virtues was courage, and that, above all other qualities, he worshipped and prayed for. So also he believed that the most shameful of crimes was being afraid.
14. He believed that he should live his life so that the fear of death could never enter into his heart; that when the last call came, he should put on the paint and honours of a hero going home, then sing his death song and meet the end in triumph.

-Seton, Ernest Thompson, The Book of Woodcraft and Indian Lore, Doubleday, New York.

# Medical Supplies for the Camp Infirmary

by J. Harry Ebbs, M.D., F.R.C.P.

The following list of supplies is suggested for a residential summer camp for children with an enrolment of about fifty to one hundred campers. Specific quality, brand name or supplier have not been mentioned since many of them are local, and doctors attending the camp may have individual preferences. Different quantities may be ordered more economically, but those listed would at least be satisfactory for the original equipping of an infirmary.

First aid supplies for out-trips are not included in this list of medical supplies.

## Enamelware:

- 1 Wash basin, 12 to 15 inches in diameter (one for each infirmary bed)
- 1 Solution bowl
- 1 Kidney basin (curved)
- 1 Instrument container with lid
- 1 Instrument tray
- 1 Bed Pan - adult size
- 1 Bed Pan - child size

## Glassware:

- 6 Medicine Glasses - graduated
- 6 Thermometers - stubby
- 6 Medicine droppers - straight
- 6 Bottles (empty) with caps
- 25 Disposable Syringes - hypodermic 2 c.c.
- 1 Glass jug - graduated - 16 oz.

## Rubber Goods:

- 2 Hot Water Bottles - stopperless
- 1 Ice Cap
- 1 Ear Syringe (large)

## Miscellaneous:

- 1 Balance Scales (weight)
- 1 Pair Crutches - adjustable
- 1 Waste Receptacle
- 1 Hand Brush
- 12 Safety Pins
- 1 Tourniquet
- 1 Folding Stretcher
- 1 Electric Sterilizer
- 1 Goose-neck Lamp
- 1 Small Refrigerator
- 1 Metal Cabinet - locked
- 1 Box Drinking Straws
- 2 Boxes Tongue Blades (child size)
- 1 Box Wooden Applicators - 6"
- 1 Tin Talcum Powder

## Instruments:

- 1 Pair Scissors - 5-1/2" (chrome) - one sharp and one blunt point
- 1 Pair Scissors - bandage - 5-1/2"
- 1 Forceps - splinter - 4-1/2"
- 1 Pair Forceps - dressing - 5"
- 25 Disposable Needles - hypodermic - #25
- 2 Haemostat Forceps

## Bandages:

- 12 Gauze bandage - 1" x 5 yds.
- 12 Gauze bandage - 2" x 5 yds.
- 12 Gauze bandage - 3" x 5 yds.
- 6 Crepe bandage - 3" x 5 yds.
- 6 Flannel bandage - 3" x 5 yds.
- 3 Triangular bandage - cotton

## Dressings:

- 1 Package - 30 - Gauze Pads (sterile) 3" x 3"
- 1 Package - 36 - Gauze and cotton pads (sterile) 6" x 6"
- 1 Package - Gauze - plain - 5 yds.
- 1 Box - 100 - Adhesive Dressings (waterproof) - 3/4" x 3"
- 1 Roll Adhesive Tape - 12" x 10 yds. (assorted width cuts)
- 1 Wall Rack for above
- 1 Roll Absorbent Cotton - 1 lb.

## Antiseptics:

- 16 Ounces Rubbing Alcohol
- 16 Ounces Antiseptic Solution, e.g. Zephiran Chloride (aqueous or tincture), Metaphen (tincture) etc.
- 8 Ounces Hydrogen Peroxide 3%
- 1 Tin B.F.I. Powder
- 16 Ounces Liquid Paraffin

## Tablets:

- 500 ASA - 5 grains
- 100 ASA and Codeine (grains 1/4)
- 200 Tablets Milk of Magnesia
- 100 Tablets Phenobarbital grains 1/2
- 100 Tablets Pyribenzamine 50 mgms
- 100 Tablets Penicillin 250,000 units
- 100 Tablets Triple Sulpha
- 100 Capsules Achromycin
- 16 Ounces Kaopectate or Kaosorb
- 2 Ounces Earache Drops
- 2 Ounces Toothache Drops
- 4 Ounces Nose Drops (1% Ephedrine)



## Ointments:

- 1 Lb. Jar Petrolatum Alba
- 16 Ounces Calamine Cream
- 1 Ounce tube Eye Ointment Neosporin
- 1 Tube Pyribenzamine Cream
- 1 Tube Polysporin Ointment
- 1 Tube Steroid Ointment as prescribed by physician

It is expected that the above would be modified if a hospital or doctor's office was in near proximity.

It would be expected that the doctor would write prescriptions for any special drugs, equipment or special dressings, etc.

The attending doctor would provide or order his own instruments such as scalpel, special forceps, scissors, suturing material, ear curettes, special syringes, rubber gloves, oral thermometer and such special injectibles as adrenalin, steroids, local anaesthetic, narcotic drugs, penicillin for injection, etc. He would probably also provide anaesthetic material, ampules of saline or glucose solution, and would order intravenous sets if indicated. Elastic Adhesive Bandages, Plaster Bandages, Limb Supports and Special Dressings would also be best provided by the physician. Emergency injection, inhalation and oral medication for severe allergy and reaction to bites should be provided if not in close proximity. Similarly in areas known to require possible first aid, a snake bite kit should be available. The doctor will order such things as tetanus toxoid and will have information for getting rabies information if necessary. The director in consultation with the doctor should have suitable and adequate illness and accident record forms.

The above is recommended for first aid by a physician or nurse assuming that this service would be provided for the camp population not for general public and that all other emergency or more serious conditions would be referred to a hospital.

+

# MEET YOUR CCA EXECUTIVE.

Following the C.C.A. Annual Meeting in Squamish, B.C. and the C.C.A. Board meeting in Moncton, N.B., the following members were elected and appointed to the C.C.A. Executive. We thought you would be interested in knowing something about them.



President

**Jack Pearse**

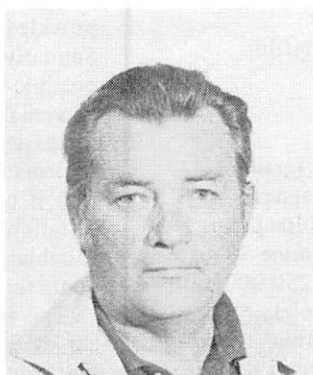
President of C.C.A. for the 1977-1979 term, Jack lives in Waterloo, Ontario.

He began directing camps in 1949, in the early years of the Y.M.C.A.s in Charlotte-town and in Ottawa. Since 1961, he has been the Director of Camp Tawingo, a year-round camp in the Muskoka District of Ontario. He was the first President of the Eastern Ontario Camping Association, is a past-president of the Ontario Camping Association and is the current chairman of the O.C.A.'s Past Presidents' Council.

**Ron Johnstone**

Immediate  
Past President

Involved in all phases of camping, from camper to director at many YMCA camps both in Ontario and Saskatchewan, Ron settled in London, Ont. in 1955. He still lives in London, but spends all the time he can at Lake Temagami, where he operated Camp White Bear until the fall of 1976, and where he still has business interests.



Ron first joined the Ontario Camping Association in 1946, and was both Conference and Standards Chairman before becoming President in 1972-74. He combined this presidency with that of the Society of Camp Directors in 1973. A founding executive of the Council of Outdoor Educators and the first President of Canoe Ontario he is now the President of the Canadian Recreational Canoeing Association.



**Eileen Mayotte**

Regina, Sask.

Vice-President

During her illustrious career in camping, Eileen has had responsibility for camps and campers in four provinces Ontario, Quebec, Saskatchewan, and B.C. Her camping endeavors have lead her into church camping, YWCA and camps for underprivileged children. In the distant past she was the Secretary of the Quebec Camping Association. She was one of the founders of the Saskatchewan Camping Association, and for many years was its President. More recently Eileen was a Vice-President of the C.C.A. and at the Squamish meeting was appointed C.C.A. Secretary. At the Moncton meeting, the C.C.A. Board elected Eileen to succeed Paul Belanger as C.C.A. Vice-President.

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Jane McCutcheon

## MEET YOUR C.C.A. EXECUTIVE

(cont. from page 8 )

### New Secretary

Jane McCutcheon began her camping career in 1967, and has been a counsellor, section director, office staff, music director, co-ordinator of leadership development, and, for the past two years, the full-time manager of a year-round outdoor centre.

For two years, she was a member of the Ontario Camping Association's Board as the very capable chairman of the O.C.A. Counsellor Conference. At present Jane is studying for a masters degree in business at the University of Western Ontario. She lives in London, Ontario.

## Canoe Schools

The Canoe Instructors Schools that were started many years ago by Kirk Wipper and Claude Cousineau under the auspices of the C.C.A. and with the financial support of the Fitness and Amateur Sport Branch of Health and Welfare Canada, have recently been administered by the Canadian Recreational Canoeing Association with the same financial help.

The original concept was to plant a "seed" and hope that in a few years others would step in to keep the schools in operation. This year several provinces are planning schools of their own, leaving only three to be directly sponsored by the C.R.C.A.

Newfoundland's plans are well underway with Walter Crotty directing a combination of skill improvement schools and Instructor Training. The Province of Quebec with its strong Canoeing organization will offer a program to the public. Canoe Ontario will sponsor an Instructors School in August. Alberta is making plans.

The C.R.C.A. and British Columbia will jointly hold a school, Aug. 20 - 30. Write Claude Villeneuve, Box 630, Chase, B.C. VOE 1M0 for details. Manitoba and the C.R.C.A. will co-sponsor a school in that province and the C.R.C.A. will hold an additional school in Ontario in June.

Details of all these school will be announced as they become available.

### George Simonett

Huntsville, Ontario

Treasurer



George has been associated with Ontario campers as a campcraft director, waterfront staff, program director and assistant camp director. For 20 years, he was a director of physical education for the Ottawa Board of Education, where he was President of the Physical Education Directors' Association. In 1976, George took a leave of absence from full time teaching to become the full-time Executive Administrator of a year-round centre for camping, outdoor education and outdoor recreation

## Wanted

Wilderness Program Director  
Y.M.C.A. Camp Stephens  
May 1st - September 30th, 1978

Also positions available for canoe trippers and counsellors.

For more information contact:

Mr. Jim Leggat  
Department of Camping and  
Outdoor Education  
301 Vaughan Street  
Winnipeg, Manitoba R3B 2N7

# — COMING EVENTS —

FEBRUARY	1978	FEVRIER	MAY	1978	MAI
3-5	Fin de semaine d'Animation (Région de Quebec		1	Date limite pour payer cotisation	
13	QCA Exec. Meeting, Montreal YMCA		6	OCA Counsellor Conference, Centennial College, Toronto.	
16-18	OCA Conference, Royal York Hotel		8	QCA Exec. Meeting, Montreal YMCA	
22	Reunion Conseil Provincial		10	Assemblée générale annuelle - Sect. français	
23	Souper-causerie - Région de Montreal theme "Recrutement - mode de sélection"		12-14	ACQ Stage de plein air	
28	QCA General Meeting, "Looking at Camp Thru the Eyes of a Camper" Panel of four campers.		17	ACQ-QCA Réunion Conseil Provincial	
28 - 3	March - American Camping Association Convention, Anaheim, California		19-22	NSCA Leadership Training Weekend, Camp Hillis, West Paradise, Annapolis County, Nova Scotia	
			26-28	ACQ Stage de plein air	
			27	QCA Counsellor Conference	
MARCH	1978	MARS	JUNE	1978	JUIN
2-9	ACQ-QCA semaine de Camps		7	QCA Standards Meeting	
4	BCCA Annual General Meeting		12	Exec. Meeting, Montreal YMCA	
13	QCA Exec. Meeting, Montreal YMCA				
15	Exécutif - Section français - Reunion Conseil Provincial				
16	Souper-causerie - Région de Montréal thème "formulaires - Mécanismes de contrôle."				
17-18	QCA Conference				
APRIL	1978	AVRIL			
	OCA Professional Leadership Development Weekend, Phase III				
7-9	Séminar des directeurs de camps				
10	QCA Exec. Meeting, Montreal YMCA				
11	OCA Annual Meeting at Ont. Soc. of Crippled Children, Toronto.				
12	Exécutif - Section français - Conseil d'administration.				
18	QCA Gen. Meeting, "Let's Get Ready for the Summer."				
19	Souper-causerie - Région de Quebec				
20,21	CCA Board and Annual Meeting in Manitoba				
21-23	MCA Conference				



ALL CAMPERS' CLOTHING AND BELONGINGS should be marked for easy identification—losses are costly.

CAMP LINEN AND EQUIPMENT, TOO, should be marked to avoid confusion and loss.

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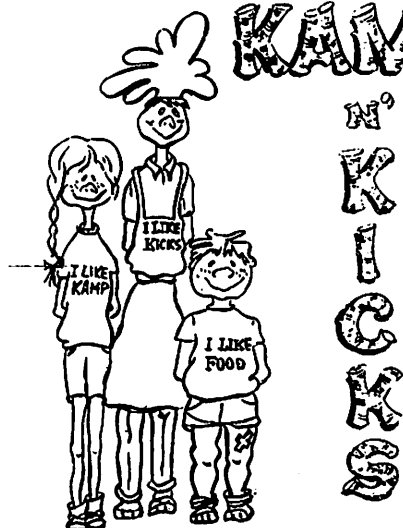
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Please include appropriate Provincial Sales Tax.

# COOKERY FOR KIDS, KAMP



Compiled by  
HELEN E. STEWART

## SKILLET PUDDING

- 1 can (1 2/3 cups) evaporated milk
- 3/4 cup cocoa
- 1/2 cup sugar
- 3/4 cup water

Graham crackers, cookies, etc.

Put the first four ingredients in a skillet and bring them to a boil, stirring constantly. Add 10 or so coarsely broken graham crackers; cover and cook over low heat for about 1/2 hour, stirring occasionally. Then spoon the pudding into dishes. If graham crackers are not handy, other kinds of cookies can be used, or breakfast foods such as corn flakes - even if they are a bit soggy! This is an easy tasty dessert, and it is a good way to use up items that might otherwise be thrown away. Serves 6.

## INDIVIDUAL HOT DOG BAKE

Wrap 2 hot dogs, several canned or cooked potatoes, a tomato half with grated cheese and onion slice in foil. Seal tightly in foil and place on fire grill for about 15 minutes turning once

# What's Cooking?

by helen stewart

Included in this attractive loose-leaf cook book are recipes for dinner (noon), supper, desserts, snacks and cookies, as well as a section on outdoor cookery and one on sample menus.

## SEVEN SEAS CASSEROLE

Combine 1 - 10 Oz. can condensed cream of mushroom soup or condensed cream of celery soup, 1/4 to 1/2 cup finely chopped onion, 1 1/3 cups water, 1 tsp lemon juice, 1/4 tsp. salt and dash of pepper in a saucepan. Bring to a boil over medium heat, stirring occasionally. Pour about half the soup mixture into a greased 1 1/2 quart casserole. Then in layers add 1 1/3 cups Minute Rice (right from the box), 1 pkg. (12 oz.) frozen green peas, thawed, and 1 - 7 3/4 oz. can of salmon, drained and flaked. Add remaining soup. Sprinkle with 1/2 cup grated cheddar cheese and paprika. Cover and bake in moderate (375) 20 minutes. Cut through mixture with knife or fork after 1 minutes of baking to help distribute soup mixture. Serves 4.

To order your copy of Cookery for Kids, Kamp, n' Kicks, please send a cheque or money order for \$3.50, made payable to the Canadian Camping Association. Send to:

C.C.A. Publications Service  
102 Eglinton Ave., E. # 203  
Toronto, Ontario M4P 1E1

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PROGRAM MANUAL, WATCH FOR IT!

"OUR PROGRAM MANUEL recently received the approval of Recreation Canada and the Secretary of State."

"In conjunction with the Program Manual, four staff members have agreed to a contractual arrangement to write the section on Natural Environment Activities. Doug Soo from Vancouver, B.C. will develop the chapter on resident camping; Peter Claghorn and Ralph Hembruff, of Calgary, will co-author the section on wilderness camping and Brian Donnelly of Oshawa will document the section on low-cost non-facility camping. The material will be in your hands before next Summer's camp season."

The Manual in its first form will be available in late January or early February, however the sections on camping will not be included until later in the spring. The Boys and Girls Clubs of Canada have said that they will be pleased to share this Manual with others across Canada. Those who are interested should write for further information. There will be a charge to outside groups.

Paraîtra prochainement /  
NOTRE MANUEL D'ACTIVITES

"Notre MANUEL D'ACTIVITES a récemment reçu l'approbation de Recreation Canada et du Secrétariat d'État."

En vue de la préparation de ce manuel, quatre membres ont accepté de rédiger à forfait la section sur activités de plein air. Doug Soo, de Vancouver, rédigera le chapitre traitant du camping en résidence, Peter Claghorn et Ralph Hembruff, de Calgary, verront à la préparation du chapitre sur le camping en nature, tandis que Brian Donnelly, d'Oshawa, écrira le chapitre sur le camping en nature sans aménagements à peu de frais."

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